The Bolero Becoming More Pop-

material, which may be adjusted on any waist.

The ingenious maid who has more time than money can fushion any number of pretty garnitures for her gowns, and now most of her attention will be devoted to the bolero. Point lace, duchess or Battenburg braids make charming ones though they require a great many patient sittenes, but they will last a lifetime and their value increase with age if they are cared for properly. The bolero may be cut with square corners, scalloped or slashed, or with the old fashioned rounding outline.

Panne velvet, taretas or boiting cloth braided in gold make very effective ones and there are two other points strongly in their favor, they do not require a great deal of work and they are not very expensive.

Two exquisitely pretty boleros shown in one of the stores on the Avenue are the cause of many envious panes. One is a collar and bolero combined made of fine open white slik braid, worked in an intricate patiern with gold thread, and the other is of cream colored Battenburg made up with gold thread.

New Fancy Waists.

and now most of her attention will be develved to the bolero. Point face-duches or Battenburg braids make charming on heavy sating rounds, to be heavily according to heavy sating rounds, to they will last a lifetime and their value increase with also in the point of the high style in cotton goods all incline to very obtaining effects—dotted when the bolero may be cut with square corners, the bolero may be cut with square corners, and the point of the points of the

wreath of roses underneath the brim is another mode of using flowers.

Freity stocks to wear with dainty lawn waists are made of finely tucked white batiste with narrow colored hemstitched edges.

Jainty flowered silks are promised as a fashlonable fishric this coming season. They are in the Leuis XVI style with delicate thowered stripes in alternation. Narrow ruchings of chiffen in some color, and there you are.

The waist is to continue its upward curve in the silk are a suitable trimming, and narrow black velvet ribbon makes a preity contrast.

Surplice fedded effects are the feature of some of the new bodices, with a lace chemisette filling in the V shape at the neck.

Light greens, two browns posses and skirt has been heard in recent years

Things Worth Remembering.

Things Worth Remembering.

The third bodice has a contrasting veet of silk and a stitched yoke, trimmed with small cut jet buttons.

Fads and Fancies.

Shirt waists of Paisley silk squares with a plain border add variety to the list of new models for apring wear. Three squares are required for one waist and the plain border is for collar, cuffs and front finish.

Belts of gold and silver tissue studied with different semi-precious stones are not necessarily bugs. The story are in decoration from time to time, and just now the larger and more unusual the lewels are the more desirable is the belt. Turquoises are very popular.

Things Worth Remembering.

Things Worth Remembering.

Things Worth Remembering.

Things Worth Remembering.

The third bodice has a contrasting was make many an otherwise unnoticeable toilet very strik. What did Eliza Cook, and why was Richard Savage? John Hare, because it Burns instead of Browning.

Summer waist plainness will be relieved by the T. The T is the stripe down the front, supplemented by stripes that extend out over the shoulders to the sleeve tops.

Undersheeped to the very strik.

Many fair ones are anxious already and tend of Browning.

Summer waist plainness will be relieved by the T. The T is the stripe down the front, supplemented by stripes that extend out over the shoulders to the sleeve tops.

Undersheeped to the Cook, and why was Richard Savage? John Hare, because it Burns instead of Browning.

Why did Mark Akenside (ache in wide) because the My did Mark Akenside (ache in wide) because the total cook. There are cook to the sleeve tops.

Undersheeped to the Great (grate).

Why did Mark Akenside (ache in wide) because the could not make Eliza Cook.

Why did Elizabeth Fry? Because she could not make Eliza Cook.

Why did Elizabeth Fry? Because the could not make Eliza Cook, and why was Richard Savage? John Hare, because it Burns instead of Browning.

A few buckles may be worked in on the stook, the hat and the house she having no monepoly.

China

## **GOLD MEDAL, PARIS, 1900**



quality, absolutely pure, delicious and nutritious.

bear our trade-mark TRADE-MARK. on every package.

WALTER BAKER & CO. Ltd., Established 1780. DORCHESTER, MASS.

bit as becoming, and that they may be had for a song.

Little sachet bags of thin silk may be hung unobtrusively upon the backs of chairs to supply a faint, clusive scent to a room, if that is liked.

These should be filled with dried leaves of sweet geranium, lemon verbena and lavender mixed, or of the lemon verbena alone, if that delightful odor sis preferred.

They make sweet sachets for the handkerchief box, or the linen closet and the bureau drawer.

A Few Pointers.

Men just love to give women a few hints on good housekeeping. Fashionable bridesmaids now carry the "Bernhardt bouquet." The sweet, almost sickening odor of the freezea is once more in the florists' shops.

the freezes is once more in the norses shops.

Equal parts of glycerine and olive oil, well shaken when used, will keep the hands soft and smooth.

The women with the scrawniest throats are the fondest of appearing indepolities.

A man likes to appear large and knowwhen ordering dinner.
Women can find so many little things to make them unhappy.
The men in politics regard home ties as a secondary consideration.

Ask For What You Want.

Ask For What You Wast.

Coffee.

SUPPER.

Sweetbreads Creamed (with mushrooms).

Deviled Almonds.

Cheese Sandwiches.

Tea.

MONDAY.

BREAKFAST.

Cereal and Cream.

Coffee.

LUNCH.

Orange Omelet.

Hot Potato Salad.

Newetbreads Creamed (with mushrooms).

Deviled Almonds.

Cheese Sandwiches.

Tea.

MONDAY.

BREAKFAST.

Cereal and Cream.

Coffee.

LUNCH.

Orange Omelet.

Hot Potato Salad.

Newetbreads Creamed (with mushrooms).

Deviled Almonds.

Cheese Sandwiches.

Tea.

MONDAY.

BREAKFAST.

Cereal and Cream.

Coffee.

LUNCH.

Orange Omelet.

Hot Potato Salad.

Newetbreads Creamed (with mushrooms).

Deviled Almonds.

Cheese Sandwiches.

Tea.

MONDAY.

BREAKFAST.

Cereal and Cream.

Coffee.

LUNCH.

Orange Omelet.

Hot Potato Salad.

Cocoo.

DINNER.

Barbecued Ham. Mashed Potatoes.

Vegetable Salad.

MONDAY.

Baked Eggs on Toast.

Coffee.

LUNCH.

Orange Omelet.

Hot Potato Salad.

Cocoo.

DINNER.

Barbecued Ham. Mashed Potatoes.

Vegetable Salad.

Moyoung Morella Head.

Coffee.

Barbecued Ham.

Mashed Potatoes.

Coffee.

RENOUNCES HER CREED.

Saratoga Girl Embraces Hebrew Faith to Meet Sweetheart's Scruples.

New Haven, Conn., Feb. 16.—May P

while distribut semi-precolors atomes are the first and the factors are transferred from the troops and plant now the larger and more united and years are the beliar of blanks used beauty and push and plant and the house shoe health of the stock, the hat and the house shoe health of the stock in the stock, the hat and the house shoe health of the stock in the stock, the hat and the house shoe health of the stock in th Custard Puddings.

Custards, a mixture of milk and eggs, may take a variety of forms and names. They vary in consistency from the boiled custard used as a sauce to the custard pudding firm snough to mold.

The studard rule for making custard is eight eggs to a quart of milk and six ounces of sugar. But a custard may be made with four eggs to a quart or the yelley of eight eggs, and more frequently two or three eggs with flour or cornstarch. For a molded custard gelatine is used but no flour or cornstarch. Whether boiled, baked or steamed, a custard is thickest and smoothest only when it reaches the boiling point, and longer cooking causes it to separate into curds and water. This is especially true when cornstarch is used, as it has not qualities for holding the different substances together that ordinary flour has. The cornstarch is to be preferred always, as it makes a more delicate pudding.

BOHLED CUSTARDS. BOILED CUSTARDS.

BOHLED CUSTARDS.

These are much smoother if made with the yolks of the eggs alone, and they are less likely to separate. It is better to add the whites after the custard is made and in the form of garnish or decoration. Make them into a meringue and steam them over hot, placing them on a fine wire sieve until the egg serve two purposes and obtain more satisfactory results. When the boiled custard is used as a sauce, have it thin enough to pour when cold. When intended for a custard is must be cooked until it will be of consistency of very thick cream and will cout a sliver knife. With a little experience one soon learns to detect the proper point, which is just below boiling.

MAKING A BOILED CUSTARD.

MAKING A BOILED CUSTARD.

Heat the milk to scaleing point in double boiler. Beat together the quantity of eggs and sugar given in your recipe until smooth and creamy. Add a pinch of sait. Now pour the hot milk slowly over the eggs and sugar, beating constantly. When mixed well, pour back into the double boiler and stir until it is smooth and consistency of cream. Remove from the fire and when cool add the flavoring. By pouring the hot milk over the eggs and sugar you run no risk of cumiling the custard. You lower the temperature of the milk so that the eggs begin to cook gradually and evenly, the sugar is dissolved gradually and all thoroughly blended into a perfectly smooth felly. While the milk could be used cold in mixing the custard you hasten the process and thus save time by heating it first.

BAKED CUSTARDS. MAKING A BOILED CUSTARD.

BAKED CUSTARDS. BAKED CUSTARDS.

In baking puddings composed of milk and eggs a very great deal depends on the degree of heat applied, and how. Baked custards require even a less number of cass than the boiled. A custard may be made with but one egg, and if slowly baked or eteamed will be much nicer than one made richer with more eggs and cooked in too het an oven.

All egg and milk custards should be cooked slewly and with moist heat. They are best when made in a chima or porcelain dish and this dish set in a pan of hot water, which should be kept at steaming point.

FLAVORING FOR CUSTARDS. FLAVORING FOR CUSTARDS,
Custards will admit of an endless variety of flavorings, thus giving infinite
change. Orange flower water, orange
lemon, vanilla, ross, bay leaf, nutmeg
cinnamon, almond, grated chocalate, cocoanut, carsamel, coffee dry ladyringer of
macaroon crombs, wine jelly, chopped
nuts and candiled fruits, all may be used.
If fresh truits are used they must be care
fully drained. A PLAIN CUP CUSTARD.

A PLAIN CUP CUSTARD.

These are always made in the little individual cups which come for the purpose and are very dainty and not only acceptable, but suitable for the convalescent, the invalid or for the children.

Heat a quart of milk, reserving half a cupful cold. Separate three eggs, add a whole one to the yolks and beat until thoroughly mixed, then add the half cup of cold milk, four tablespoonfuls of sugar and then the hot milk. Add a little pinch of salt. Strain the mixture into the cups, stand them in a baking pan of hot water and bake slowly until set in the middle. Just before going into the oven a little lemon peel may be gratted on top of the custard. Grated coccanut mixed in the custard also makes a delicate dessert.

Inquiries Answered. (No attention paid to inquiries not giving the name and address of writer, plainly written.)

Use only the white stalks of the celery, using two heads. Cut into inch lengths and shred or cut into fine strips with a sharp knife. To each cupful of celery allow half a cupful of mayonnaise dressing. Mix: line a saind bowl with crisp lettuce leaves, put in the saind and surnish with slices of hard boiled eggs. A plain French dressing may be used instead of mayonnaise. In this case do not use the eggs. The delivate celery leaves may be used as a garnish instead of the lettuce. Arrange the celery in a mound on a flat dish with a border of leaves.

The celery must be seasoned with sait and white pepper before mixing with the dressing. The prepared saina dressing may be used with this sainad, but be sure and have the celery crisp.

FRENCH DRESSING.

The practiced diner prefers to follow the tablan provert an sainad ranking and uses CELERY SALAD.

The practiced diner prefers to follow the Italian provert on saiad making and uses plenty of oil and sait, but is sparing of the vinegat, He uses in proportion three or four tablespoonfuls of said oil, half teaspoonful of sait, quarter of a teaspoon of white pepper or half the quantity of cayenne and one tablespoonful of tarragon or plain vinegar or lemon juice. Those unaccustomed to the flavor of oil or less fond of it use two of oil and one of vinegar. This makes a more piquant dressing.

Menus.

SUNDAY. BREAKFAST. Mandarin Granges.
Cereal With Cream.
Lamb Chose. Creamed Polatoes.
Muffins. Chocolate.
DINNER. Clam Bouillon (in cups).

Baked Ham. Cider Jelly.
Parsnips. Potato Croquettes.
Creamed Cabbage. Lettuca Salad.
Neapolitan Pudding.
Coffee.

would be impossible to issue any more invitations for that night's dance, and if the young man desired to join the series he would have to be regularly introduced by some one known to the patroness.

About the Vell.

As a matter of course, womankind wickly recognizes the beauty and utility fit he vell.

And the strangest part of it all," said the daughter afterward, "is that he was such a very charming young man.

In 1896 she met Morris Goldbaum, a wealthy merchant tailor of Howard avenue, New Haven, in Saratoga. Their troth was plighted before the close of their vacation. Each declined to give up his own religion and the parents of both threatened to disown their children if either married into the other's church. Not till the dawn of the twentieth century did either weaken. Then Miss Prindle told her sweetheart that she would take not only the vows which would make her his bride, but a member of his church as well.

The wedding took place here last week and was a social event among the bride groom's friends. The Rev. Rudolph Funck of this city officiated, assisted by the Rev. Dr. Adler and the Rev. Mr. Levy of New York city. None of the bride's relatives was present. They do not object to her husband, but they are not yet reconciled to her renunctation of her religion.

SPOILED BY A HEN. Interrupted Sleigh Ride and Nearly Frightened Young Lady to Death.

Essex, Conn., Feb. 16 .- Until this recent fall of snow there had been no aleighing hereabouts for two years and William Perkins' trim cutter had stood neglected in an out-of-the-way corner of his barn. But he drugged it forth last night, brushed off the straw and cobwebs, threw in the robes and drove away to take a young woman for a ride.

They had dashed along for a mile in thorough enjoyment when under the seat arose a terrifying commotion followed in an instant by a series of sharp



The Most Important Period in a Woman's Existence. - Mrs. Johnson Tells How She Was Helped Over the Trying Time.



Owing to modern methods of living, not one woman in a thousand approaches this perfectly natural change without experiencing a train of very annoying, and sometimes painful symptoms.

Those dreadful hot flashes, sending the blood surging to the heart until it seems ready to burst, and the faint feeling that follows, sometimes with chills, as if the heart were going to stop for good, are only a few of the symptoms of a dangerous nervous trouble. The nerves are crying out for assistance. The cry should be heeded in time. Lydia E. Pinkham's Vegetable Compound was prepared to meet the needs of woman's system at this trying period of her life.

The three following letters are guaranteed to be genuine and true, and still further prove what a great medicine Lydia E. Pinkham's Vegetable Compound is for women.

"Dear Mrs. Pinemam: — I have been sick for a long time. I was taken sick with flooding. All my trouble seemed to be in the womb. I ache all the time at the lower part of the womb. The doctor says the womb is covered with ulcers. I suffer with a pain on the left side of my back over the kidney. I am fifty years old and passing through the change of life. Please advise me what to do to get relief. Would like to hear from you as soon as possible."—Mrs. Charlotte Johnson, Monelova, Ohio.

Jan. 23, 1898.

"I have been taking your remedies, and think they have helped me a great deal. I had been in bed for ten weeks when I began taking your Vegetable Compound, but after using it for a short time I was able to be up around the house. The aching in the lower part of womb has left me. The most that troubles me now is the flowing. That is not so bad, but still there is a little every day. I am not discouraged yet, and shall continue with your medicine, for I believe it will cure me."—Mrs. Charlotts Johnson, Mondova, Ohio.

April 12, 1990

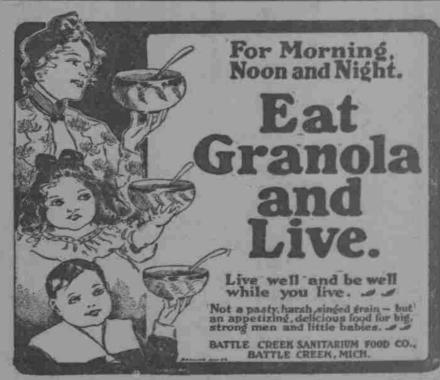
"I send you this letter to publish for the benefit of others. I was sick for about nine years so that I could not do my work. For three months I could not sit up long enough to have my bed made. I had five different doctors, and all said there was no help for me. My trouble was change of life. I surfered with ulceration of the womb, pain in sides, kidney and stomach trouble, back-ache, headache, and dizziness. I am well and strong, and feel like a new person. My recovery is a perfect surprise to everybody that knew me. I owe all to Lydia E. Pinkham's Vegetable Compound. I would not do without your medicine for anything. There is no need of women suffering so much if they would take your remedies, for they are a sure cure."—Mrs. Charlotts Jonsson, Monclova, Ohio.

they would take your remedies, for they are a sure cure."—Mrs. CHARLOTTS
JOHNSON, Monclova, Ohio.

When one stops to think about the good Mrs. Johnson derived from Mrs.
Pinkham's advice and medicine, it seems almost beyond belief; yet it is all
true as stated in her three letters published above at her own request.

As a matter of positive fact Mrs. Pinkham has on file thousands of
letters from women who have been safely carried through that danger period
"Change of Life." Mrs. Johnson's cure is not an unusual one for Mrs. Pinkham's readicing to recognition. ham's medicine to accomplish.

LYDIA E. PINKHAM MEDICINE OF



and painful attacks on the young woman's ankles.

In a frenzy of fright she uttered a shriek and flung herself headlong from the steigh.

Her outery scared the horse and it ran away. As Perkins tugged vainly at the reins the terrifying sound came again from under the seat with a stingling onset at his legs.

He jumped out of the cutter and went back to find the girl.

Two miles away a sleighing party met the runsway horse and what was left of the cutter. They led it back along the road until they came across Perkins and the girl. They saure side by side on the sawardiff. The young woman, nursing a sprainseries will woman infleted in that mysterious attack.

Everybody together looked under the cutter seat. There was a swifing hen. She had made her neat in the sleigh, and frightened as it flew along the cutter seat. There was a swifing hen. She had made her neat in the sleigh, and frightened as it flew along the road attacked the man and woman. The eggs were broken.

NOT TOO OLD TO ELOPE.

Judge Henry Byal and Mrz. Lydia Eaton fied to Lima and were married. The bridges of the still physically come cathering healthy-fourth birthiay, but is still physically vigorous and mentally active field by vigorous and mentally active field by

Three Newest and Most Fashionable Waists in Topeka Stores. | Water, which should be kept at steaming point. | Cook the custards until set or firm as